



Early Journal Content on JSTOR, Free to Anyone in the World

This article is one of nearly 500,000 scholarly works digitized and made freely available to everyone in the world by JSTOR.

Known as the Early Journal Content, this set of works include research articles, news, letters, and other writings published in more than 200 of the oldest leading academic journals. The works date from the mid-seventeenth to the early twentieth centuries.

We encourage people to read and share the Early Journal Content openly and to tell others that this resource exists. People may post this content online or redistribute in any way for non-commercial purposes.

Read more about Early Journal Content at <http://about.jstor.org/participate-jstor/individuals/early-journal-content>.

JSTOR is a digital library of academic journals, books, and primary source objects. JSTOR helps people discover, use, and build upon a wide range of content through a powerful research and teaching platform, and preserves this content for future generations. JSTOR is part of ITHAKA, a not-for-profit organization that also includes Ithaka S+R and Portico. For more information about JSTOR, please contact support@jstor.org.

or to which has been added any antiseptic, preservative, or foreign substance not evident and not known to the purchaser or consumer, or which shall contain filthy, decomposed, or putrid animal matter.

(b) No person shall keep, sell, or offer for sale as food for man any "spots" or "spot eggs." Such eggs in the possession of a dealer in food shall *prima facie* be deemed to be held, kept, and offered for sale as such food.

The term "spots" and "spot eggs" when used herein means all eggs that are partially hatched, broken yolked, blood ringed, or veined; and all unsound eggs, including those affected by moulds or which are partly decomposed or that have become sour.

Eggs, Breaking Out for Food—Regulation of Business of. (Reg. Bd. of H., June 3, 1913.)

Resolved, That the following rules and regulations governing the business of breaking out of eggs for food purposes in the city of New York be, and the same are hereby adopted, to take effect on and after July 1, 1913.

Equipment.—1. The floor of the room in which the business of breaking eggs is conducted must be constructed of concrete, asphalt, or some other approved non-absorbent material, and properly graded to a sewer-connected drain.

2. The walls and ceiling must be provided with a smooth, hard finish approved by the department of health, and must be so constructed that there be no ledges on which dust or dirt can collect; all joints shall be the so-called "cove," or sanitary, joints.

3. All benches and tables must be constructed of a hard, smooth material, and be readily accessible for thorough cleansing.

4. The room where eggs are broken out must be adequately lighted and ventilated and shall be furnished with an adequate supply of running hot and cold water.

5. All doors and windows in these establishments shall be adequately screened to prevent the entrance of flies and other insects.

6. Proper apparatus for immediately cooling the eggs to a temperature of less than 45° F. must be installed in all establishments where eggs are broken out for food purposes.

7. The permit granted by the board of health to break out eggs shall be properly framed and conspicuously displayed.

Methods.—8. Eggs which are known commercially as "light leakers," and where the contents are sweet and clean, may be broken out for food purposes provided said eggs have been kept in a clean and sanitary manner, approved by the department of health and properly protected from dust, dirt, and other contaminating matter.

9. No person shall break out for food purposes eggs which are known as "spots" and defined as such in the sanitary code.

10. All persons engaged in the said business shall thoroughly cleanse their hands before beginning work.

11. No receptacle containing eggs broken from the shell shall be allowed to remain uncovered except the receptacle into which the eggs are actually being broken.

12. Eggs broken from the shell intended for food purposes shall be deemed adulterated if the temperature of such eggs is above 45° F.

13. During the process of breaking out eggs for food purposes any eggs found to be unfit for such use shall be immediately denatured.

14. The term "denatured" when used herein refers to the treatment of eggs with a substance the presence of which on the eggs prevents their use for human food.

15. Proper receptacles for "spot" eggs shall be provided in the candling room and receptacles shall at all times contain a suitable denaturant; such receptacles shall also be stenciled with 2-inch block letters, "Spot eggs denatured with," followed by the name of the denaturant.

16. All persons engaged in the said business shall be provided with outer garments of washable material, which shall be clean at the beginning of each day's work.

17. Upon the conclusion of the day's work the floors, walls, and utensils must be thoroughly cleansed and washed. All refuse, egg shells, and other offensive material shall be removed from the premises at least once in 24 hours.

Poultry Slaughterhouses—Sanitary Regulation. (Reg. Bd. of H., Jan. 21, 1913.)

Resolved, That the following rules and regulations for the conduct of poultry slaughterhouses be, and the same are hereby, adopted:

1. The floors of the premises must be swept, flushed, and deodorized at the close of business each day.

2. All parts of the walls and ceilings must be kept in a clean condition, and painted or whitewashed as often as may be required by an inspector of the department of health.

3. All parts of cages and gutters must be kept in a clean condition, and painted as frequently as may be required by an inspector of the department of health. The floors of all cages must be scraped and cleaned immediately after emptying.

4. Cages shall not be used continuously for the storage of poultry for a longer period than three days without emptying and cleaning.

5. The sides of the killing room, the absorption box, and the gutter beneath the same shall be thoroughly cleaned with a solution of washing soda (one-half pound of washing soda to a pailful of hot water), and thoroughly flushed at the close of business each day.

6. Poultry shall be killed only in that part of the premises set apart for the purpose, except that when desired galvanized iron water-tight cans may be used in any part of the premises, provided the blood is properly absorbed by sawdust.

7. Sawdust which has been used for the absorption of blood or other purposes, and all refuse of every kind whatsoever, shall be deodorized and removed from the premises at the close of business each day.

8. Empty crates must not be stored on the premises except in such places as may be designated by an inspector of the department of health.

9. The accumulation of disused barrels, boxes, crates, or other offensive material or refuse upon the premises is prohibited.

10. Poultry shall not be allowed at large upon the premises.

11. A permit to conduct a poultry slaughterhouse does not include the privilege of selling live poultry. And no live poultry shall be sold from any poultry slaughterhouse unless in accordance with a special permit issued therefor.

NOTE.—Any violation of these rules and regulations may be followed by prosecution for the recovery of a penalty or may be deemed sufficient cause for the revocation of the permit to slaughter poultry.

Slaughterhouses—Sanitary Regulation. (Reg. Bd. of H., Feb. 10, 1913.)

1. Establishments in which animals are slaughtered for food purposes in the city of New York shall be operated under a permit granted by the board of health and subject to the conditions thereof. Said permit shall be posted and kept posted in a conspicuous place on the premises where the business is conducted.

2. The owner, manager, superintendent, or person in charge of each slaughterhouse shall inform the inspector detailed thereto when work for the day has been concluded and of the next day and hour at which it is expected to slaughter animals. No animals shall be slaughtered except under the supervision of an inspector of the department of health.

3. Such establishments shall be suitably lighted and ventilated and kept sanitary at all times. All work in such establishments shall be performed in a cleanly manner, and the methods must be approved by the department of health. All floors shall